



Luton Hoe

HOTEL, GOLF & SPA



WEDDING BREAKFAST MENUS

Please select one appetiser, one main course and one dessert for your party.

Sorbet and Cheese courses are an addition to the Wedding Package and are priced per person.



Please contact our Wedding Co-ordinators on +44 (0)1582 734437 for further details and prices.



STARTERS

Portland Lobster Bisque,
Tiger Prawn Won Ton's
Scottish Salmon Fillet '3 ways'
(Oak Smoked - Gravadlax - Rillette)
Fine Cress Salad and Sweet
Mustard Dressing
Tian of Crab and Avocado, Fragrant
Herb Salad, Citrus Dressing
Smoked Chicken, Baby Spinach and
Apricot Terrine Kumquat Dressing
Pressing of confit chicken and pistachio
(tarragon to replace pistachio if nut
allergy) with macerated fruits, soft herb
emulsion and pea shoot salad
Confit Duck and Wild Mushroom
wrapped in Savoy Cabbage, Apple and
Cider Reduction

VEGETARIAN STARTERS

Roasted Red Pepper Soup finished
with Avocado Beignets
Wild Mushroom and Tarragon Ravioli,
Vegetable Spaghetti, Gorgonzola Cream Sauce
Roasted Goats Cheese Crottin, Beetroot Salad,
Cherry Tomatoes, Roast Garlic Emulsion
Baby Leek and Truffle Terrine, Toasted
Brioche and Shaved Fennel Salad

SORBETS

Pink Champagne and Peach
Gin and Tonic
Passion Fruit and Vanilla
£4.50 per person

MAIN COURSES

Grilled Fillet of Portland Sea bass,
Creamed Saffron, Potato, Roasted
Artichoke, Herb Cream Reduction
Herb Crusted Fillet of Scottish Salmon,
Char Grilled Courgette, Lemon and Grain
Mustard Potatoes, Carrot Purée
Fillet of Lemon Sole, Roasted Fennel,
Crushed New Potato, Broad Beans,
Pernod Essence
Roast Supreme of Free Range Chicken,
Sage and Onion Stuffing, Chateau
Potatoes, Roasted Root Vegetables,
Roast Pan Juices
Steamed Breast of Guinea Fowl,
Morel Stuffing, Thyme Rosti,
Café au Lait Essence
Roast Breast of Gressingham Duck,
Roast Sweet Potato, Bok Choi, Shitake
Mushrooms, Red Wine Jus
Fillet of Pork wrapped in Parma Ham,
Black Pudding and Smoked Bacon
Potatoes, Roasted Carrots,
Roast Pan Juices
Roast Fillet of Casterbridge Beef, Pancetta
Roast Potatoes, Wild Mushrooms,
Seasonal Vegetables and Truffle Jus
Pan Seared Rump of Lamb,
Rosemary Fondant, Celeriac Purée and
Port Wine Jus
Thyme Roasted Rack of Lamb, Fine Beans
wrapped in Bacon, Black Olive Mash,
Port Wine Sauce

VEGETARIAN MAIN COURSES

Wobbly Bottom Goats Cheese and Sun
Blushed Tomato Ravioli, Courgette and
Carrot Spaghetti, Basil Oil
Baby Spinach and Ricotta Pithivier,
Cherry Vine Tomato,
Roast Pumpkin Sauce

DESSERTS

Madagascar Vanilla Crème Brûlée
with Home Made Shortbread
Mocca Panna Cotta, Tia Maria Espuma
and Liquorice Ice Cream
Caramelised Lemon and Lime Tart
Passion Fruit Coulis, Clotted Cream
Ice Cream
Bitter Chocolate and Praline Truffle
Torte Compote of Orange and Orange
Cream Sauce
Apples 3 Ways
Apple Crumble, Apple Sorbet
and Apple Mousse
Treacle Tart, Vanilla Bean Ice Cream
Orange Marmalade Bread and Butter
Pudding, Bramble Purée,
Vanilla Bean Ice Cream
'Trio of Caramel'
Crème Caramel, Caramel Pear,
Caramel Ice Cream
Baked Blueberry Cheesecake
with Cranberry Ice Cream

CHEESE

British Selection of Cheese, Quince Jelly,
Roasted Walnut and Sultana Bread,
Homemade Chutney
£8.95 per person
Platter of British Cheese per person
per Table of 10
£65.00



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EVENING CELEBRATIONS

PREFERRED ACCOMMODATION RATES

For family or friends wishing to stay overnight, we can offer preferential accommodation rates.

5 Items - £18.00
7 Items - £21.00
10 Items - £26.00



Luton Hoo Hotel, Golf & Spa
The Mansion House, Luton, Bedfordshire, LU1 3TQ
Telephone: +44 (0)1582 734437 Facsimile: +44 (0)1582 485438
E-mail: weddings@lutonhoo.com
Website: www.lutonhoo.com



FINGER BUFFETS

Selection of Open Sandwiches

Hoi Sin Duck, Spring Onion and Cucumber Wraps

Vegetable Samosas (v)

Teriyaki Beef Skewers

Smoked Bacon and Mozzarella Quiche

Thai Salmon Fishcakes, Coconut and Lime Dip

Tempura Battered Buffalo Chicken Wings

Tiger Prawn Wontons, Sweet Chilli Dip

Selection of Mezze:
Houmous, Moutable, Tabouleh, With Pitta Bread and Pickles (v)
Vegetable Crudites with Garlic, Lemon and Saffron Mayonnaises (v)

Croque Monsieur

Potted Salmon Rilette, Crispy Capers

Mini Baked Potatoes, Sour Cream and Chive (v)

Honey and Mustard Glazed Chipolatas

Parma Ham and Melon Brochette

Roasted Plum Tomato and Goats Cheese (v)

DISHES HIGHLIGHTED WITH (V) ARE CONSIDERED SUITABLE FOR VEGETARIANS

CANAPÉS

Selection of 4 canapes £8.95 per person
Selection of 6 canapes £12.95 per person

FISH

Smoked Salmon and Cream Cheese Roulade

Yellow Fin Tuna Carpaccio with Caramelised Lime

Thai Fish Cake, Lemon Grass, Sweet Chilli

Niçoise Salad Basket

Mini Thai Crab Cakes

Cray Fish and Dorset Crab Teaspoon

MEAT

Soft Poached Quail Egg with Hollandaise

Hoi Sin Chicken Tulips

Foie Gras, Brioche and Apple Chutney

Confit Duck Spring Roll with Plum Dipping Sauce

Mini Venison Burger with Onion Marmalade

Parma Ham, Dolcelatte and Figs

VEGETARIAN

Cream Cheese Tartlet with Fennel

Spinach and Lentil Crostini

Bocconcini and Cherry Tomato Skewer

Baby Vegetable Samosas

Aubergine Caviar Crostini

SWEET

Seasonal Fruit Tart

Mini Chocolate Dome